

## **Snakes on a Stick**

### Ingredients:

2 (11-ounce) packages refrigerated bread stick dough

4 tablespoons melted butter, divided

1/2 cup grated Parmigiano Reggiano cheese

Cinnamon sugar (1 tablespoon sugar and 1/2 teaspoon cinnamon)

1. Set or light your grill to medium-high heat, or build a small campfire.
2. Divide dough into 24 pieces. Roll each piece into a thin rope about 10 inches long. Brush with 2 tablespoons melted butter. Wrap each “snake” around a stick at least 24 inches long, leaving at least 16 inches at the end for holding. Pinch the ends of dough onto sticks or pierce the end of rope and then wrap around stick.
3. Hold sticks over heat and cook, turning occasionally, until golden brown and firm, about 10 minutes. Brush with remaining 2 tablespoons butter and sprinkle half the snakes with Parmigiano Reggiano cheese and half with cinnamon sugar. Return to fire until topping is melted and browned, about 2 minutes longer. Serve immediately. Yield: 24 “snakes.”

If the kids get tired of holding the “snakes” over the fire, you can just brown them over the fire quickly and then finish cooking over a cooler part of the grill. (If you have a gas grill, the top rack is a good place for this.) Also try other seasonings on the snakes, such as Cajun seasonings, garlic salt and red pepper flakes. (Recipe by Keri Fisher, [relishmag.com](http://relishmag.com))